

B O M B A Y G R I L L

Est. 2009

APPETIZERS

VEGETABLE SAMOSAS - 8.99

2-Crispy golden brown triangular pastry filled with savory spiced potatoes, peas, herbs

MEAT SAMOSAS - 9.99

2-Crispy golden brown triangular pastry filled with a spiced ground lamb filling.

SAMOSA CHAT-10.99

Chopped samosas smothered with chickpeas and topped with yogurt, mint chutney, tamarind chutney, and fresh spices.

CHICKEN PAKORAS - 10.99

Lightly seasoned fried chicken nuggets served with assorted chutney, with a hint of masala (Kid friendly)

VEGETABLE PAKORAS - 7.99

Batter-fried onions, potatoes, spinach, and cauliflower served with chutney.(Vegan)

PANEER PAKORAS - 10.99

A full soft cheese, traditionally cooked dipped in chickpea batter and deep-fried.

VEGETABLE MIXED APPETIZER - 11.99

Samosa, mix of veggie pakoras and paneer pakoras.

BOMBAY GRILL PLATTER - 12.99

1-Samosa, veggie pakoras, paneer pakoras, and chicken pakoras.

PANEER TIKKA - 16.95

A full soft Indian cheese is combined with crisp peppers in a tikka masala sauce and cooked in tandoor.

GOBI MANCHURIAN-15.99

Crispy cauliflower florets tossed in a spicy, sweet, and tangy sauce.

TANDOORI CHICKEN - 18.95

Chicken marinated in traditional yogurt and spices, roasted in the tandoor.

CHICKEN TIKKA - 18.95

Boneless pieces of chicken breast marinated in spices and roasted to a perfect turn in the tandoor

ASSORTED NAAN-14.99

Our 3 most popular tandoor roasted naan bread (garlic naan, cheese & coconut naan) served with raita (yogurt dipping sauce).

LAMB BOTI KEBAB-21.99

Pre-marinated tender pieces of lamb kebab barbecued on skewers in the tandoor.

CHICKEN SPECIALTIES

(SERVED WITH BASMATI RICE)

BUTTER CHICKEN - 18.95 ★

Roasted boneless tandoori chicken cooked in spices with tomatoes, butter and cream sauce.

CHICKEN TIKKA MASALA - 18.95 ★

Tender boneless chicken pieces broiled in the tandoor then cooked in a thick tomato, onion and cream sauce.

CHICKEN CURRY - 17.95

Chicken cooked in a fresh curry sauce made of onions and tomatoes. Cooked to perfection.

CHICKEN KADAI - 17.95

Chicken cooked with sautéed, onions, green peppers, and fresh ginger (Not a curry, served fajita style.)

CHICKEN VINDALOO - 17.95

Boneless chicken, cooked with potatoes in a tangy sharp sauce, mild or hot.

CHICKEN KORMA - 17.95

Succulent chicken pieces cooked with nuts, special spices, and cream.

CHICKEN SAAG - 17.95

Boneless chicken prepared with spinach and cooked in an aromatic sauce

CHICKEN KASHMIRI - 17.95

chicken in a coriander and coconut sauce mixed with nuts and raisins.

LAMB SPECIALTIES

(SERVED WITH BASMATI RICE)

LAMB CURRY - 21.99 ★

Tender morsels of lamb cooked in an onion sauce with a unique blend of spices.

GOAT CURRY- 21.99

Goat meat with bones marinated and cooked in fresh onions sauce.

LAMB VINDALOO - 21.99

A specialty of Goa. Tender cubes of lamb and potatoes in a thick and hot curry sauce.

LAMB ROGAN JOSH - 21.99

Tender lamb slow-cooked in a rich, aromatic curry. A classic Kashmiri dish known for its deep red color with a hint of cashews.

LAMB SAAG - 21.99

Roasted lamb cooked in creamy spinach sauce.

LAMB KASHMIRI /KORMA- 21.99

Tender of lamb in a coriander and coconut sauce mixed with nuts and raisins.

LAMB KADAI - 21.99

Lamb cooked with sautéed, green peppers, and onions. (Not a curry, mixture of meat and vegetables fajita style.)

LAMB TIKKA MASALA- 21.99

Tender boneless lamb pieces cooked in a thick tomato, cream and onion sauce

VEGETARIAN SPECIALTIES

(SERVED WITH BASMATI RICE)

PANEER TIKKA MASALA - 16.95★

Creamy tomato spiced curry with soft cubes of paneer cheese.

SHAHI PANEER - 16.95

Fresh shredded cheese cooked with a special sauce complemented with almonds and coconut.

MATAR PANEER - 16.95

Indian cheese with peas and curried in our blend of spices & herbs.

ALU GOBI MASALA - 15.95

Cauliflower and potatoes cooked in spices with fresh tomatoes, garlic and ginger. (Vegan)

NAVRATHAN KORMA - 15.95

Mixture of vegetables, sautéed in herbs and spices with tomatoes, cream, cashews and coconut.

MALAI KOFTA - 15.95

Vegetables and cottage cheese balls served in a creamy sauce.

SAAG PANEER - 15.95

Chunks of homemade cheese cooked with spinach, special herbs and spices.

CHANNA MASALA - 13.95

Chickpeas flavored with special blend of fresh aromatic spices. (Vegan)

DHAL-MAKHNI - 14.95

Lentils cooked with spices and flavored with herbs, tomatoes, ginger and garlic.

DHAL-TADKA - 13.95

Yellow lentil with sautéed onions and tomatoes and seasoned with cumin and mustard. (Vegan)

ALU MATAR - 14.95

Potatoes curried with spring peas, uniquely simple but exotically delicious. (Vegan)

BHINDI MASALA - 14.95

Okra cooked with onions, tomatoes and spices. (Vegan)

BAYNGAN BHARTHA - 15.95

Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions and aromatic spices. (Vegan)

VEGGIE-JALFAREZI - 14.95

Mixed vegetables cooked in a blend of onions, tomatoes, spices, and herbs.

KADAI PANEER - 16.95

Soft Paneer cheese cubes with sauteed bell pepper & onions. (Not a curry, served fajita style)

HOMEMADE BREADS

(Traditional Indian breads, Freshly baked in our Tandoor to your order)

NAAN - 3.50

Freshly baked bread made to order in our tandoor oven

GARLIC NAAN - 3.99

Stuffed with fresh garlic

KASHMIRI NAAN - 5.95

Naan stuffed with raisins, nuts, and cherries.

ONION KULCHA - 4.95

POTATO NAAN - 4.95

Whole wheat stuffed with mildly spiced potatoes.

CHEESE NAAN - 4.99

Whole wheat filled with fresh homemade paneer cheese.

SPICY CHEESE NAAN - 4.99

Naan stuffed with green chiles and cheese.

COCONUT NAAN - 4.95

GLUTEN-FREE GARLIC NAAN - 5.99

Naan bread made from gluten-free flour with tangy garlic.

ROTI - 3.99

whole wheat (Vegan)

PURI - 4.99

A deep fried airy flat bread

PARATHA - 4.95

Flaky pan-fried wheat flatbread with crisp exterior and buttery layers

STUFFED PARATHA - 6.95

Paratha stuffed with cheese and potato.

BEVERAGES

MANGO LASSI - 4.99

STRAWBERRY LASSI - 4.99

SWEET or SALTY LASSI - 4.99

INDIAN CHAI TEA - 3.99

SOFT DRINKS - 2.99

ICED TEA - 2.99

SIDE ORDERS

MANGO CHUTNEY - 3.99

DAHI RAITHA - 4.99

EXTRA RICE - 2.50

HOMEMADE YOGURT - 3.99

PICKLE = 2.99





FIRST INDIAN DATE SPECIAL

\$89.99

Perfect for your first taste of Indian food. Experience an explosion of flavors as we take you through a snapshot of Indian foods and currys with a dessert at the end!

APPETIZER

Vegetable Samosa & Tandoori Mix Grill

MAIN COURSE

Chicken Tikka Masala, Chicken Curry, Chana Masala, Saag Paneer, comes with Rice, Naan, & Salad

DESSERT

Kheer/ Gulab Jamun

+ Select Any Bottle of Wine or Beer(s)



FAMILY STYLE

\$120

Remove the guesswork- enjoy our expertly curated favorites, perfect for 4-6 guests.

APPETIZER

6 Vegetable Samosas

MAIN COURSE

**Butter chicken, Chicken Tikka Masala, Lamb Curry, Saag Paneer
(Or substitute any 4 curries)**

+ 4 Garlic Naan

DESSERT

Kheer/ Gulab Jamun

+ 6 Soft drinks/ Lassi/Chai



WHITES

Cono Sur Chardonnay - Chile

A Crisp, medium-bodied Chilean white wine with notes of citrus, tropical fruits, and a hint of oak.

Cono Sur Sauvignon Blanc - Chile

A crisp Chilean white wine with bright citrus, white flower, and melon aromas. Refreshing acidity with long mineral finish.

Castello del Poggio Moscato - Italy

A sweet, lightly sparkling wine with fragrant notes of orange blossom, white peach & honey, culminating in a crispy, refreshing finish.

Zonin Prosecco Brut (Sparkling)- Italy

Very well balanced and appealing, with the extremely delicate almond note that is typical of prosecco.

Lagaria Pinot Grigio - Italy

A crisp, medium-bodied white wine with floral aromas of apple, apricot & pear.

Bex Nahe Riesling - Germany

Ebullient pink grapefruit and tangerine notes extend from start to finish in this fruit-forward Riesling

Laplaya Viognier- Chile

Viognier is a rich yellow color. On the nose, jasmine flower and peach.

REDS

Bogle Cabernet Sauvignon - CA

Rich fruit Character with soft medium tannins. A nose of black cherry and plums. Smooth yet full-bodied in the mouth with blackberry fruit.

Toscolo Chianti- Italy

Lovely notes of deep cherries with a hint of almond on the nose. Possesses a core of ripe fruit flavors along with violet and floral aromas and flavors

Piatelli Malbec - CA

Intensely aromatic on the nose. Aromas of blueberries, plums & blackberries. Extremely well balanced fruit to acidity balance. Mouth-filling, and smooth finish.

Bogle Merlot - CA

Cherry-spice and mixed berries. Creamy Vanilla tones brought together by careful aging in oak.

Notebook- WA Red Blend

A Vibrant, fruit-forward wine with notes of ripe cherry, raspberry, blackberry with hints of vanilla

Bogle Pinot Noir - CA

Ripe red raspberry and cherry aromas carry through the palate, balanced by a crisp yet silky finish

Bogle Old Vine Zinfandel - CA

This Zinfandel delivers a great nose, wonderful mouth-feel, good legs and silky-smooth finish.

CLASS/BOTTLE

\$9/ \$30

BEERS

Taj Mahal	\$7
Taj Mahal (pint)	\$10
Flying Horse (pint)	\$10
Singha Thai	\$7

DOMESTIC BEER

Zonker Stout	\$6
Budweiser	\$5
Bud Light	\$5
Coors/Coors light	\$5
Corona	\$5
Modelo	\$5
Hard Cider	\$5

COCKTAIL

Moscow mule	\$8
Vodka Soda	\$8
Lemon drop	\$8
Hard Cider	\$7
Pineapple Daiquiri	\$8

INDIAN PALE ALE (IPA)

Boise Brewing Hazy	\$7
Sockeye Dagger Falls	\$7
Snake River Earned It	\$7